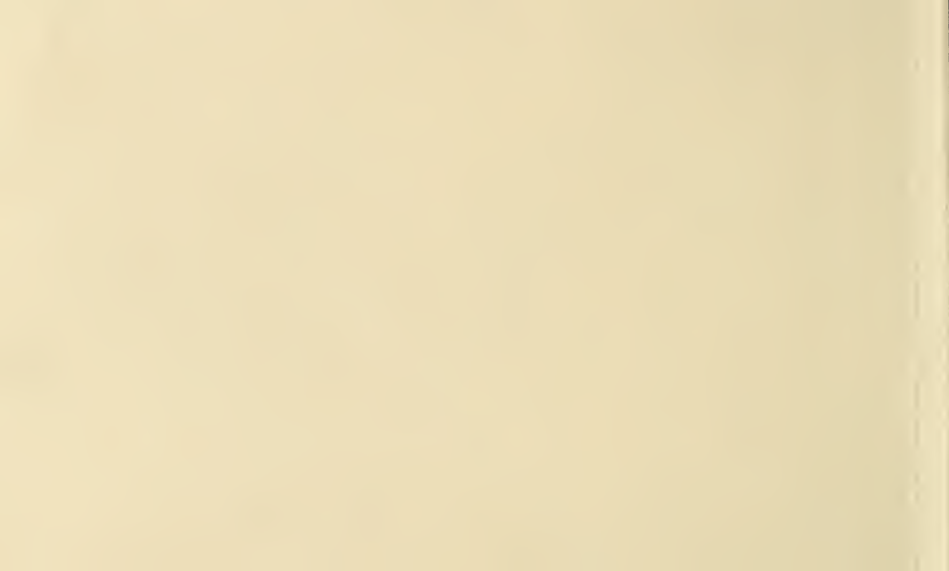
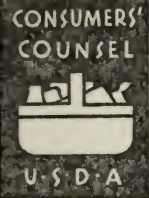


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FOOD PRESERVATION

CONSUMER TIPS > >

Information from Bureau of Home Economics, USDA)

METHODS

1. STORE in cellar, underground pits or trenches, or mounds above ground: potatoes, root vegetables, cabbage, celery, pumpkins, squash, apples, winter pears.
2. DRY in heated dryer: corn, shelled green beans & peas, greens, cherries, apples, pears, peaches.
3. BRINE in salt solution: string beans, green tomatoes, beets, cucumbers, peppers.
4. KRAUT in stone jar or keg: shredded cabbage, lettuce.
5. FREEZE in locker storage: berries, non-acid vegetables.
6. CAN in tins or vacuum jars: fruits, tomatoes.

TO FORM FOOD PRESERVATION CENTERS

1. Survey community for food needs and possible food wastes to be sure center will be useful.
2. Secure a leader who knows correct food preservation methods and can promote the idea and direct workers.
3. Have advisory board of a business head, nutrition person, agricultural authority, civic leader, welfare director.
4. Secure equipment from homes, second hand stores, idle kitchens in hotels, restaurants, etc.
5. Secure place - church or school kitchen, idle hotel.

6. Organize and instruct volunteer workers; keep accounts.

FOR MORE INFORMATION, write Department of Agriculture, Washington, D.C., for "Community Food Preservation Centers"

Miscellaneous Publication #472 & "Home Canning" Farmers'

Bulletin #1762, both free as long as the supply lasts. CT-82

CONSUMERS' COUNSEL DIVISION, U. S. DEPARTMENT OF AGRICULTURE, WASHINGTON, D. C.